



Mexican Street Corn Pasta Salad

The First Bite That Stole My Heart

I still remember my first taste of Mexican street corn pasta salad. The smoky corn, tangy lime, and creamy dressing hit me like a summer breeze. **Ever wondered how to turn a simple pasta salad into something unforgettable?** This dish does it. The crunch of charred corn mixed with soft pasta is pure magic. Try it once, and you'll crave it forever.

My Kitchen Disaster Turned Triumph

My first try at this salad was messy. I forgot to rinse the pasta, so it clumped together. The dressing was too spicy—my lips tingled for

hours! **But mistakes teach us the best lessons.** Cooking isn't about perfection. It's about joy, flavor, and sharing. Now, I laugh at that memory while making it better each time.

Why This Salad Tastes So Good

- The fire-roasted corn adds a smoky sweetness that's hard to resist. • Creamy dressing with a kick from chipotle balances the tangy lime. **Which flavor combo surprises you most?** Is it the cheese and cilantro or the spicy-sweet dressing? Tell me your pick!

A Dish With Roots and Stories

This salad twists classic Mexican street corn, or *elote*, into a pasta dish. *Did you know elote dates back to Aztec times?* Vendors still serve it on sticks today. The pasta version is a modern twist, perfect for picnics or potlucks. Share your favorite way to enjoy it—cold or slightly warm?



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Ingredients:

Ingredient	Amount	Notes
Ditalini pasta	16 ounces	or mini bow tie
Olive oil	2 Tablespoons	
Fire roasted corn	12 ounces	
Garlic	3 cloves (2 teaspoons minced)	
Cilantro	1/2 bunch	finely chopped
Cotija cheese	1/3 cup	crumbled
Salt and pepper	To taste	
Mayonnaise	1/2 cup	
Sour cream	1/3 cup	
Limes	3	juiced (about 1/4 cup)
Chipotle peppers	1-2 packed in adobo sauce	
Salt	1/2 teaspoon	

How to Make Mexican Street Corn Pasta Salad**Step 1**

See also Chocolate Coconut Overnight Oats
Boil water in a large pot. Add salt and cook pasta as the package says.
Drain and rinse with cold water. This stops cooking and cools it fast.

Step 2 Heat oil in a skillet over medium. Add corn and salt, cook 2 minutes. Stir in garlic, cook 1 more minute. Smells amazing already!

Step 3 Blend mayo, sour cream, chipotle peppers, lime juice, zest, and salt. Taste and adjust spice or tang. (Hard-learned tip: Wear gloves when handling chipotles—they sting!) **Step 4** Toss pasta, corn,

dressing, cilantro, and cheese gently. Add reserved pasta if too saucy. Serve with extra toppings if you like. **What's your go-to pasta shape for salads? Share below!** **Cook Time:** 20 minutes **Total Time:** 35 minutes **Yield:** 6 servings **Category:** Side Dish, Picnic

3 Twists on This Crowd-Pleaser

Grilled Chicken Boost Add shredded grilled chicken for a protein-packed meal. Perfect for summer BBQs. **Avocado Cream** Swap mayo with mashed avocado in the dressing. Creamy and extra fresh. **Smoky Bacon Bits** Crispy bacon adds crunch and smoky flavor. A hit with meat lovers. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Any Occasion

Pair with grilled shrimp skewers or a simple green salad. Crumbled tortilla chips add fun crunch. Drink match: Iced hibiscus tea (non-alcoholic) or a light Mexican lager. Both cut the richness. **Which would you choose tonight? Tell me below!**



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Keep It Fresh or Freeze It

Store this pasta salad in the fridge for up to 3 days. Keep it in a tight-lid container. The flavors blend even better the next day. Freezing? Skip the mayo and sour cream—add them fresh after thawing. *Fun fact*: I once forgot pasta in the freezer for a month—still tasted great!

See also [Maple Pear Tarte Tatin](#)

Batch-cooking tip: Double the corn and dressing. Store them separately. Mix with fresh pasta later. Why this matters? Meal prep saves time and cuts stress. Ever tried freezing pasta salad? Share your tricks below!

Fix Common Flubs

Too dry? Add a splash of lime juice or olive oil. Too spicy? Skip the chipotle or use just half. Pasta sticky? Rinse it longer and toss with a bit of oil. Why this matters? Small tweaks make big wins. My neighbor's first try was gluey—now she's a pro! Dressing too thick? Thin it with a tablespoon of water. Corn not smoky enough? Char it in a pan. Cheese too salty? Rinse cotija lightly before crumbling. Which fix helped you most? Tell us!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free pasta. Cook it al dente—it softens more when chilled. **Q: How far ahead can I prep this?** A: Assemble it 1 day ahead. Add cilantro and cheese right before serving. **Q: No cotija—what's a good swap?** A: Feta or queso fresco work. Both add a salty tang. **Q: Can I halve the recipe?** A: Absolutely. Use one chipotle pepper and taste before adding more. **Q: Best pasta shape besides ditalini?** A: Small shells or elbows hold

dressing well. Avoid long noodles.

Your Turn to Shine

This salad is a crowd-pleaser—my book club devoured it last week. Try it at your next picnic or potluck. **Share your twist or tag @SavoryDiscovery on Pinterest!** Happy cooking! —Elowen Thorn

Yummy!

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Mexican Street Corn Pasta Salad

Author: Elowen Thorn

Cooking Method:[Stovetop](#)



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Cuisine: [Mexican](#)

Courses:[Side Salad](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **10 minutes**



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Rest time:

Total time: **25 minutes**

Servings: **6 servings**

Calories: **350 kcal**

Best Season: **Summer**

Description

A flavorful fusion of Mexican street corn and pasta salad, featuring fire-

roasted corn, cotija cheese, and a creamy chipotle lime dressing.

See also [No-Noodle Zucchini Lasagna Recipe](#)

Ingredients

- ▢ 16 ounces ditalini pasta (or mini bow tie)
- ▢ 2 Tablespoons olive oil
- ▢ 12 ounces fire roasted corn
- ▢ 3 cloves garlic, minced (about 2 teaspoons)
- ▢ 1/2 bunch cilantro, finely chopped
- ▢ 1/3 cup cotija cheese, crumbled
- ▢ salt and pepper, to taste
- ▢ 1/2 cup mayonnaise
- ▢ 1/3 cup sour cream
- ▢ 3 limes, juiced (about 1/4 cup)
- ▢ 1-2 chipotle peppers, packed in adobo sauce
- ▢ 1/2 teaspoon salt

Instructions

1. Cook pasta: In a large pot, boil water and cook 16 ounces ditalini pasta according to package directions. Be sure to salt the water!
2. Drain and cool pasta: Drain pasta and rinse with cold water to cool down the pasta.
3. Cook corn: Over medium heat, heat a large skillet and add 2 Tablespoons olive oil, 1 teaspoon salt and 12 ounces corn. Sauté for 2 minutes. Add 2 teaspoons garlic then cook for an additional 1 minute.
4. Make dressing: In a blender, blend 1/2 cup mayonnaise, add 1/3 cup sour cream, 1-2 chipotle peppers, 3-4 Tablespoons lime juice, zest of 1 lime, and 1/2 teaspoon salt. Blend well.

5. Assemble Salad: Add pasta (reserve about a cup), corn, dressing, 1/2 bunch chopped cilantro and 1/3 cup crumbled cotija cheese. Gently toss together and add more pasta if needed.
6. Serve: Add extra cilantro or cotija on top if desired.

Notes

For a spicier version, add extra chipotle peppers or a dash of hot sauce.

Keywords:Pasta, Corn, Mexican, Salad, Side